

OPERATING INSTRUCTIONS
FOR

MANLEY VISTA-POP POPCORN MACHINE

MODEL NOS. 67, 104, 110, 115, 124

GUARANTEE

The equipment you have just received was built to rigid specifications, assembled by skilled workmen who take the utmost pride in their work. We warrant this machine was in good operating condition when it left the factory. For a period of one year from date of purchase, Manley, Inc. will replace at no charge any parts broken or parts that fail because of a defect in materials or workmanship. These parts will be sent to you on receipt of the broken part. Manley, Inc. does not pay labor charges for installing these parts, nor is it responsible for damage due to abuse or negligence. In no event will Manley's liability include buyer's loss of profit or good will or any other special or consequential damages. Manley's obligations and warranty are limited to the replacement of the part or parts.

The warranty and liability set forth above are in lieu of all other warranties and liabilities, expressed or implied, in law or in fact, including implied warranties of merchantability and fitness for a particular use.

TRANSIT DAMAGE

- Immediately upon receipt of your equipment and before signing the freight bill, open the crate and inspect the machine for possible shipping damage. New regulations limit carrier liability to 1/3 or 1/2 of cost to repair concealed damage. Even then, that liability is assumed only if carrier representative is notified within 15 days of delivery and if crate is held for his inspection on your premises.

GUARANTEE

The Manley Popcorn Machine you have just purchased was built according to rigid specifications. We warrant that this machine was in good operating condition when it left the factory.

For a period of one year from date of purchase, Manley, Inc., will replace on a no charge basis any parts broken because of defective materials or defective workmanship. These parts will be mailed to you on receipt of the broken part. Manley, Inc. does not pay labor charges for installing these parts, nor is it responsible for damage due to abuse or negligence.

HOW TO INSTALL YOUR MANLEY VISTA-POP

Your Manley Popcorn Machine left the factory in perfect condition. You can assure its trouble-free operation by having it installed by a good electrician. In case of damage in transit, call the railroad, or truckline, get a bad order ticket. Send the ticket to Manley, Inc. with a list of damages. When unpacking the machine, make sure you find the corn and salt measure and the popcorn scoop which are included with the machine. After unpacking, move the machine to its location and with your electrician, proceed step by step.

1. A Manley Vista-Pop popcorn machine must be hooked to a separate line. This means that for best results the machine should not be hooked to an already overloaded circuit. Normally, when nothing but lighting circuits are available, these circuits are already carrying all the electricity they are capable of, so a separate circuit using No. 10 wire should be provided from the outlet to the machine. Hook kettle side to a 30-amp circuit, light side to a 20-amp circuit. Provide equipment ground. For Models 110 and 115, provide two 30-amp, and two 20-amp circuits.
2. A special receptacle is sent with the machine so that you may have your wiring arranged to connect with the receptacle. Your Vista-Pop is a 115/230 volt popcorn machine. This means that it takes two separate and distinct 115 volt lines.

REPAIR PARTS FOR YOUR VISTA-POP POPCORN MACHINE

When ordering parts, please be sure to let us have the serial number of your equipment along with the age of the machine, the part number and the part wanted.

THE POWER PLANT

Top Removal: The sturdy power plant of the Manley Vista-Pop machine and all its electrical controls are located in the top of the machine. For adjustment or cleaning, it is only necessary to lift off the top. All components are then easily accessible. It is the easiest of all popcorn machines to clean and service.

Power Plant: All units in the top are compactly, conveniently arranged--drive motor and bronze gear, discharge motor, exhaust fan, filter assembly, lights, seasoning tube, relay, kettle discharge switch and motor mounts.

THE PROFIT PLANT - YOUR VISTA-POP KETTLE

The new Manley Vista-Pop kettle is not only the most efficient popping mechanism ever designed for a popcorn machine, but it gives spectacular merchandising advantages never before seen in a popper. In this kettle one may watch the popping process through 3/8" thick, 3,000 F. Pyrex glass. The heating unit of this kettle has been thoroughly tested for efficiency and long life. It is designed to control popping volume, to give you the maximum volume inherent in the popcorn under almost every conceivable condition of voltage fluctuation, provided such fluctuation is not more than 25%. The Vista-Pop kettle is thermostatically controlled for both safety and accuracy. In competitive tests, no other popping device has been found to equal it in volume or consistency. The Vista-Pop kettle is a double kettle, hinged at the side. The inner kettle is cast aluminum; the outer of spun aluminum, polished, then plated to a mirror finish. The space between the two kettles houses the thermostat and provides considerable insulation to insure minimum heat loss. Elements are double sealed. They are first packed in mercuric oxide, then rolled in sheet steel and cast into aluminum. Your Vista-Pop kettle is emptied by a push of a button, controlled with a flick of a switch or manual dump handle located at the top right hand of the machine.

CLEANING KETTLE

Each day lower kettle bottom as follows: Push dump button. As kettle lowers, turn manual control to "off" position. Wipe chaff and oil off the pyrex glass. Wipe out the kettle bottom. Turn switch to "on" position and dumping motor will complete its cycle, closing kettle. Keep your kettle clean and bright as any kitchen utensil in your home. If you don't clean your kettle consistently, a gummy residue will build up in and round it. This residue is extremely hard to remove. Never clean with lye or with a cleaning compound likely to disintegrate aluminum. Never allow water to come in contact with the electrical connections. When carbon builds up inside the kettle use steel wool to remove it rather than knives or other sharp instruments. Greasy cleaning rags should not be accumulated in the machine.

TO CHANGE THE FILTER

Your heavy duty blower removes all exhaust gases and steam directly from the kettle. The filter absorbs all oily particles which might spot and stain the ceiling. Regularly, once a month, the tops of the machinery compartment should be removed, and regularly once a month, the filter should be changed.

CABINET DOORS

Special care was taken to provide useful, easy to close doors at the rear of the popping cabinet. They are made of heavy duty, clear lucite. When closed, an automatic catch prevents them from swinging open from a closed position. They can be turned back against the side of the machine and held in position by snap catches. The doors are hinged for easy opening and closing. Clean with liquid window cleaner. Scratches may be removed by applying some light wax.

THE STORAGE PLANT

A. WARMING PAN: With your new Manley hot air-conditioned warming pan, it is impossible to sell soggy popcorn or half-pops. The kettle empties directly over the corn screen. After screening, move your working popcorn over the fine screen at the left of the cabinet. Forced hot air is blown through this screen into the popcorn, driving out excessive moisture. Your popcorn is thus truly hot air conditioned. Beneath the fine screen is a chaff pan. This may be reached by lifting the screen. Screenings are easily brushed into the waste bin through the opening provided. The heating device is a firerod type element across which fresh air is blown and directed into the popcorn. Your newly designed cabinet gives you 126 more square inches of working space than was available in older model machines. Access to blower assembly is obtained by removing corn bin.

B. SEASONING PUMP: A clockwise turn of the pump handle delivers a fresh charge of liquified seasoning through the seasoning tube into the kettle. The pump is designed to hold a charge of seasoning in the line so that the line need not be recharged each time and your delivery will always be accurate. The amount dispensed may be varied in 1/2-ounce increments, beginning with 2 ounces. Each hole in the rack represents 1/2 ounce. Pumps are pre-set at the factory to deliver 3 ounces of seasoning for a 12-ounce kettle, 4 ounces for a 16-ounce kettle. One turn of the pump handle delivers this amount of seasoning to the kettle. The little knob located beside the pump handle is a relief valve. When closing down for the day, lift the relief valve to allow seasoning in the line to drain back into the well.

C. SEASONING RESERVOIR: The heat applied to the seasoning reservoir is controlled by a thermostat, pre-set for 110°. The seasoning is thus liquified and at a reasonable consistent temperature. The whole reservoir with pump and seasoning tube will eliminate all unpleasant, untidy drudgery, makes popcorn popping a profitable pleasure.

D. STORAGE CABINET: Ample space, boxes of salt, extra bags and boxes. All joints and seams are tight, making machine dust-proof.

E. STORAGE SHELVES: These two shelves hold a large supply of bags and boxes within easy reach. Corn measure is placed at the front of the upper shelf when not in use.

F. CORN BIN: The chief feature of this bin is that it tilts out, moves ~~on feather touch~~, No tugging or pulling to get it out. Bin holds large 50-pound supply of raw popcorn. Front equipped with handsome streamlined handles.

G. CASH DRAWER: A truly helpful part of your new Manley Vista-Pop. Has room for all coins and bills. Can be locked for overnight safe-keeping of day's receipts.

H. SERVING DOOR: Pull this trim, polished panel back when machine is in operation. It increases the area for storing popcorn in the popping cabinet. Keeps popcorn on warming pan, gives you more room to work, prevents popcorn from spilling to floor. Can be returned to upright position when machine is closed for the night.

SEASONING RESERVOIR

To remove seasoning reservoir, remove the pump cover plate. Lift the butterfly valve to drain remaining seasoning in the line back into the reservoir. With a pair of pliers, disconnect pump from seasoning line and remove pump. Then un-plug electrical connection and withdraw the entire unit from the cabinet. To replace reservoir, put it back on its track, push to the rear, being sure your plug-in connection has been made. Connect and tighten the flange nut on the seasoning line. Replace the cover plate.

LOADING RESERVOIR

To fill seasoning drawer, slide the drawer out to a position where the seasoning can be put in easily.

HOW PUMP OPERATES

The liquefied seasoning is pumped automatically through a long tube from the reservoir into the kettle. To operate the pump, pull out the handle, turn it clockwise once. The pump is pre-set at the factory to deliver 3 ounces of seasoning for 12-ounce kettles, 4 ounces for 16-ounce kettles. Pump settings may be changed in 1/2-ounce increments by removing the cover plate and raising or lowering the set screw in the rack. Once a year, the pump setting should be checked with a measuring cup. About once every two years a new pump gasket will be required to restore accuracy. This gasket is made of leather and is easily installed. The Manley system completely eliminates spillage of seasoning resulting from loading the kettle by hand. If seasoning has congealed in the tube because someone forgot to actuate the relief valve the day before, lift the switch marked "seasoning tube" and hold for about 30 seconds. The seasoning tube is wrapped with an electric heating element. This element will heat the tube and liquefy the seasoning.

QUALITY CONTROL PANEL

The Quality Control Panel of your Vista-Pop machine is simple and convenient. The pilot light turns on when the kettle switch is on. The agitator motor is controlled by the motor switch, pan heater and blower by the pan switch, lights by the light switch, seasoning well by the seasoning well switch. The seasoning tube switch is a spring type which must be held in the "on" position by pressure while the tube heats, liquefying any seasoning which has hardened overnight.

Make the most of the electric system and safety controls. Your Vista-Pop machine is equipped with a thermostat for positive heat control. This control is basically a safety device but it also holds the temperature of your kettle within the best popping range while allowing heat to build up quickly from a cold start. As a safety device the thermostat is most important as it gives you protection against carelessness, such as leaving the machine at night without turning off the kettle, or getting the kettle so hot that seasoning bursts into flame upon entering the kettle. But regardless of this heat control feature, the operator should at all times see to it that the kettle is turned off when not in use.

LUBRICATION INSTRUCTIONS

Oil both motors and blower once monthly. Oil worn gears and bronze gears monthly.

POWER FAILURE

If you have determined that you are getting the proper supply of electricity at the machine, the following test may be used to determine whether your kettle is functioning properly or not. If, after popping one batch of popcorn the second batch starts popping in less than 25 seconds after the corn has been placed in the kettle, your kettle is too hot, meaning that the thermostat has somehow advanced from its proper position. If it takes over 50 seconds to start popping, the kettle is too cold. You may not be getting the proper supply of electricity, your thermostat may be out of adjustment, or an element burned out. In either event, should one of these occur, you should have your machine checked by an electrician immediately.

HOW TO POP POPCORN

1. Put a charge of seasoning into the kettle.
2. Turn on the kettle switch and put 5 kernels of popcorn into the corn loading chute. After these 5 kernels have been popped, proper kettle heat has been reached.
3. Measure ingredients. Fill cup with corn and add two teaspoons of Manley's finely ground popcorn salt.

4. Load the kettle. Put corn and salt into the loading chute, turn on motor and blower. If the heat is right, corn will start popping within 25 to 50 seconds.

5. Let it pop. The sight of the exploding kernels dancing around inside the kettle is the best sales builder you have. As the corn pops, it builds up inside the glass column, a sight that will attract customers to your machine.

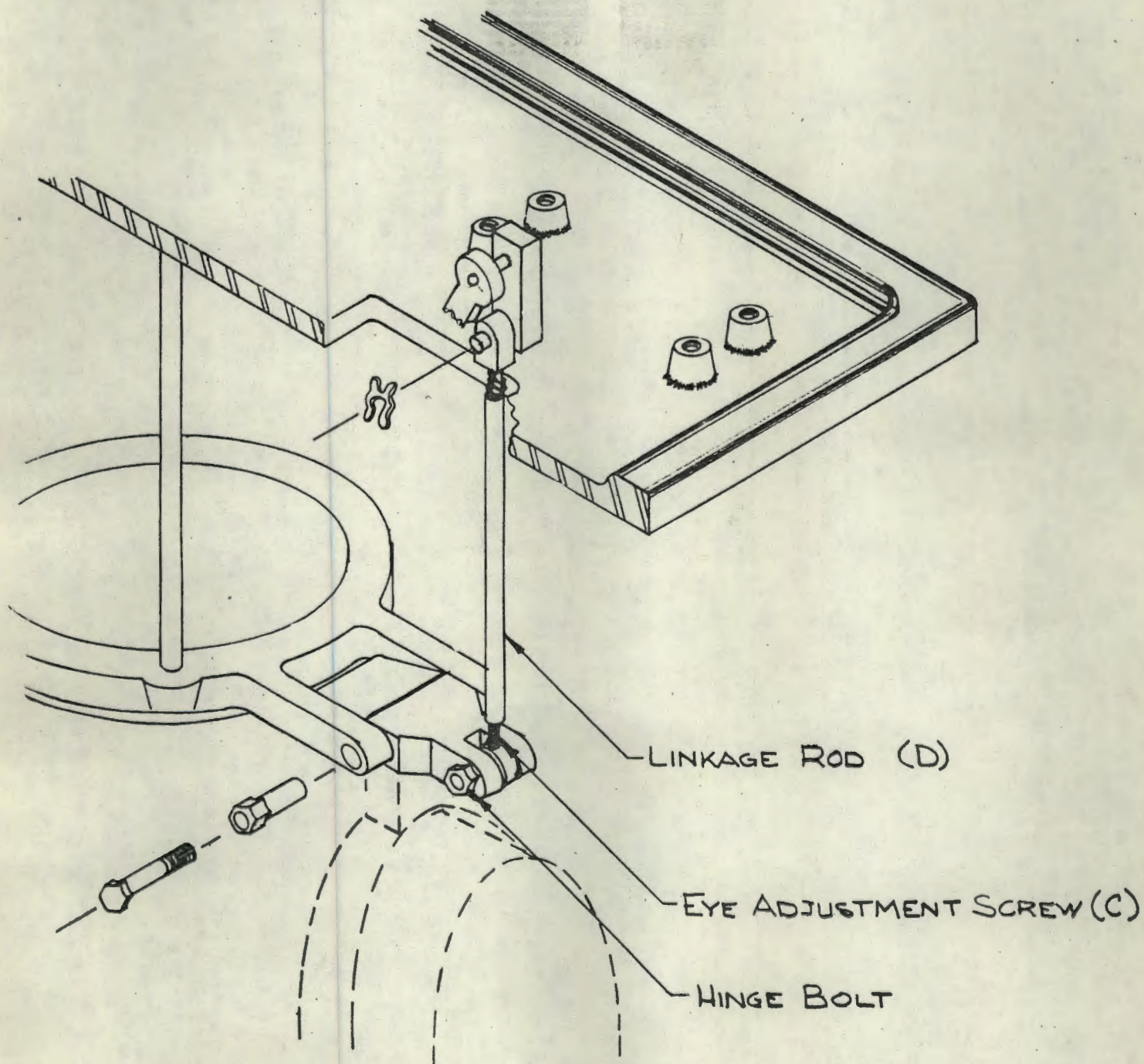
6. Empty the kettle. When you no longer hear the corn popping, empty the entire contents of the kettle by pushing the kettle release button. For a hand-operated machine, when the corn has quit popping contents of the kettle may be released by turning handle to the left. Lightly scoop popcorn over the bar screen of the warming pan. The "old Maids" or unexploded kernels will be screened out automatically. Then, push popcorn on to the warming pan. If you plan on popping a considerable amount of corn ahead of time, recharge the kettle immediately and continue popping. This machine was made for heavy duty but will perform equally well when operated intermittently.

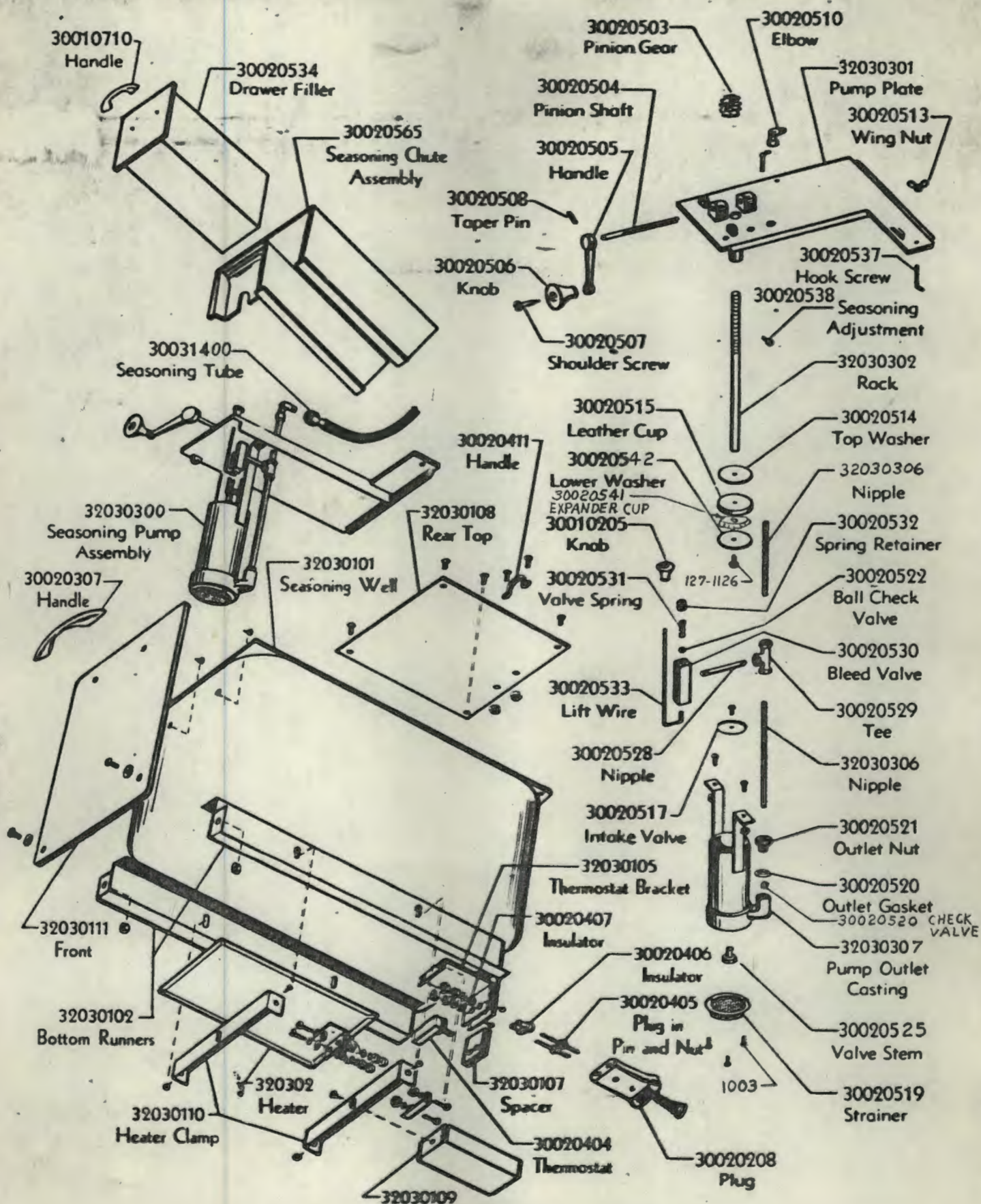
7. Make Sale: Fill enough bags or boxes to take care of the rush. Never touch popcorn with fingers as popcorn is a food and should not be touched by human hands. Never dig the scoop into the middle of the popcorn. This breaks up kernels, resulting in waste. You will find the cash drawer is ideally located for fast transactions.



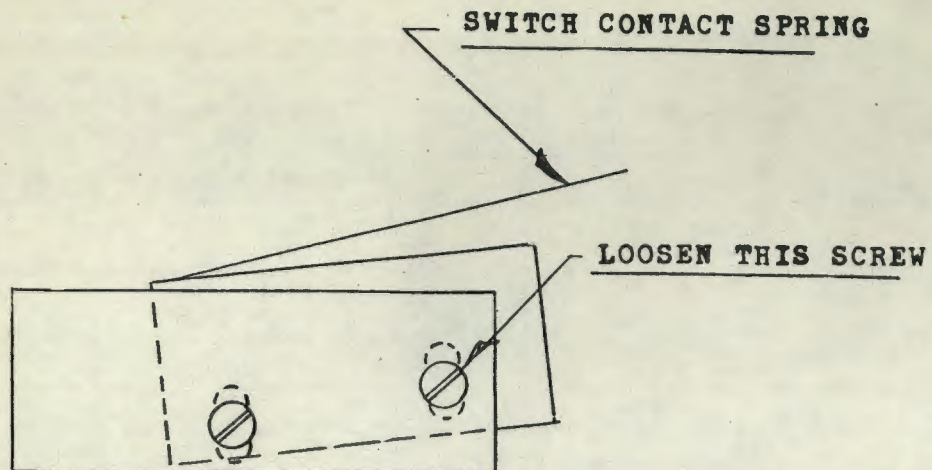
ADJUSTMENT FOR KETTLE DUMPING HAND OPERATED MACHINE

FOR LINKAGE ADJUSTMENT, DROP KETTLE TO DOWN POSITION (DOTTED OUTLINE) AND REMOVE "HINGE BOLT" (B), LOOSE "EYE ADJUSTMENT SCREW" (C) IN END OF "LINKAGE ROD" (D) ONE HALF TURN. REPLACE "HINGE BOLT" (B) AND RUN MACHINE THROUGH OPERATING CYCLE TO CHECK CLOSING. IF KETTLE STILL DOES NOT CLOSE, REPEAT "LINKAGE ROD" ADJUSTMENT UNTIL IT DOES CLOSE SATISFACTORILY.

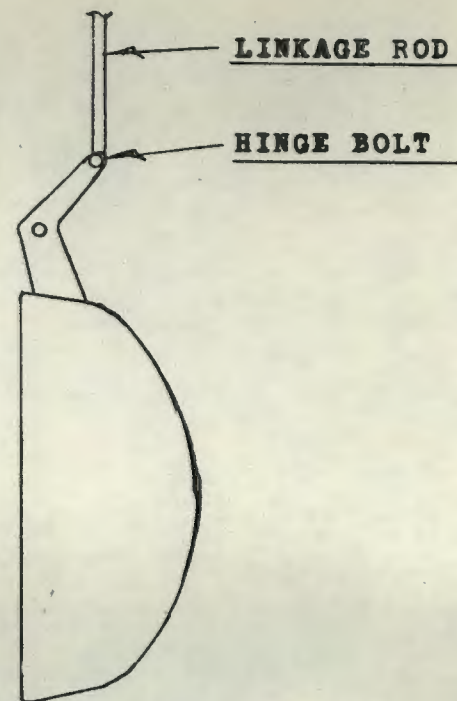




SEASONING WELL AND PUMP ASSEMBLIES

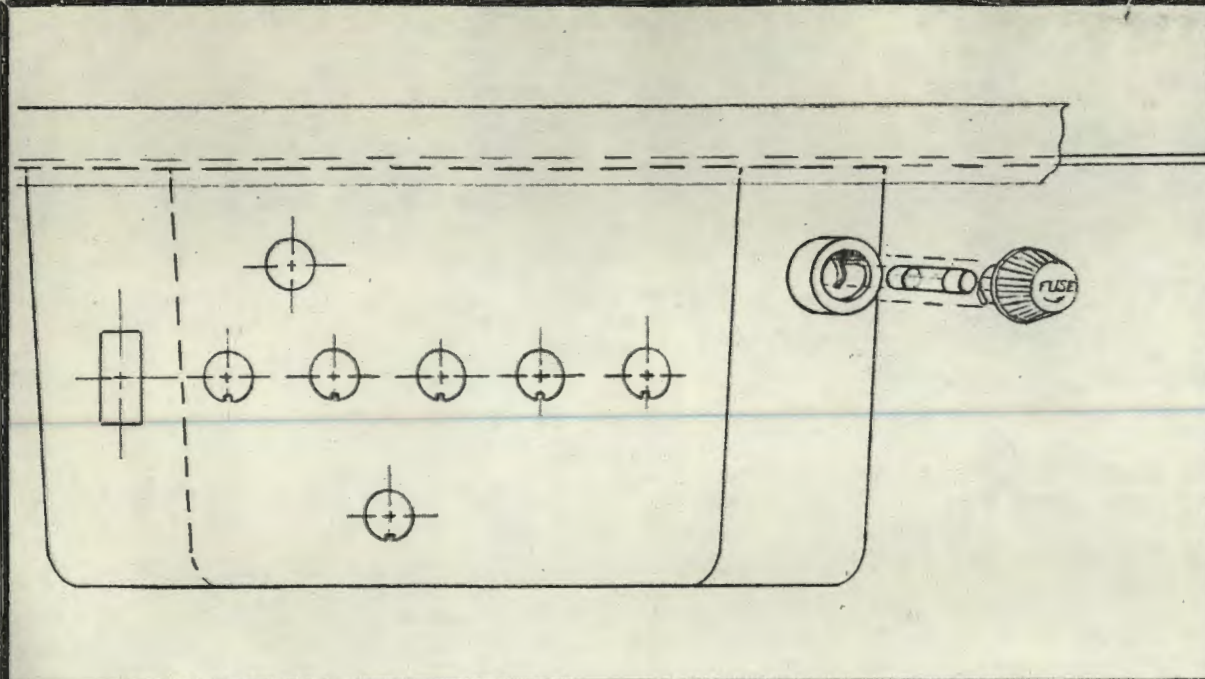


IF KETTLE DOES NOT CLOSE LOOSEN SCREW SHOWN
AND MOVE SWITCH UP A VERY LITTLE BIT, THEN
TIGHTEN SCREW.
THE ADJUSTMENT MAY ALSO BE MADE BY BENDING
CONTACT SPRING UPWARD.



FOR LINKAGE ADJUSTMENT DROP KETTLE TO
POSITION SHOWN, THEN REMOVE HINGE BOLT.
UNLOOSEN ADJUSTMENT SCREW IN END OF
LINKAGE ROD $\frac{1}{2}$ or 1 TURN WHICHEVER IS
NECESSARY, THEN REPLACE AS REMOVED.

CHANGES		PART NO.	REQ'D.	DESCRIPTION	REMARKS
BY		ENGINEERING <input type="checkbox"/>		ADJUSTMENT FOR KETTLE DUMPING	
DATE		PRODUCTION <input type="checkbox"/>			
C/O NO.		Manley, Inc. 1920 WYANDOTTE KANSAS CITY, MO.		USED ON	DRAWN
				CHECKED	APPR.
				MODEL	
				TOLERANCES	
				DECIMAL \pm	FRACTION \pm
				ANGLES \pm	A

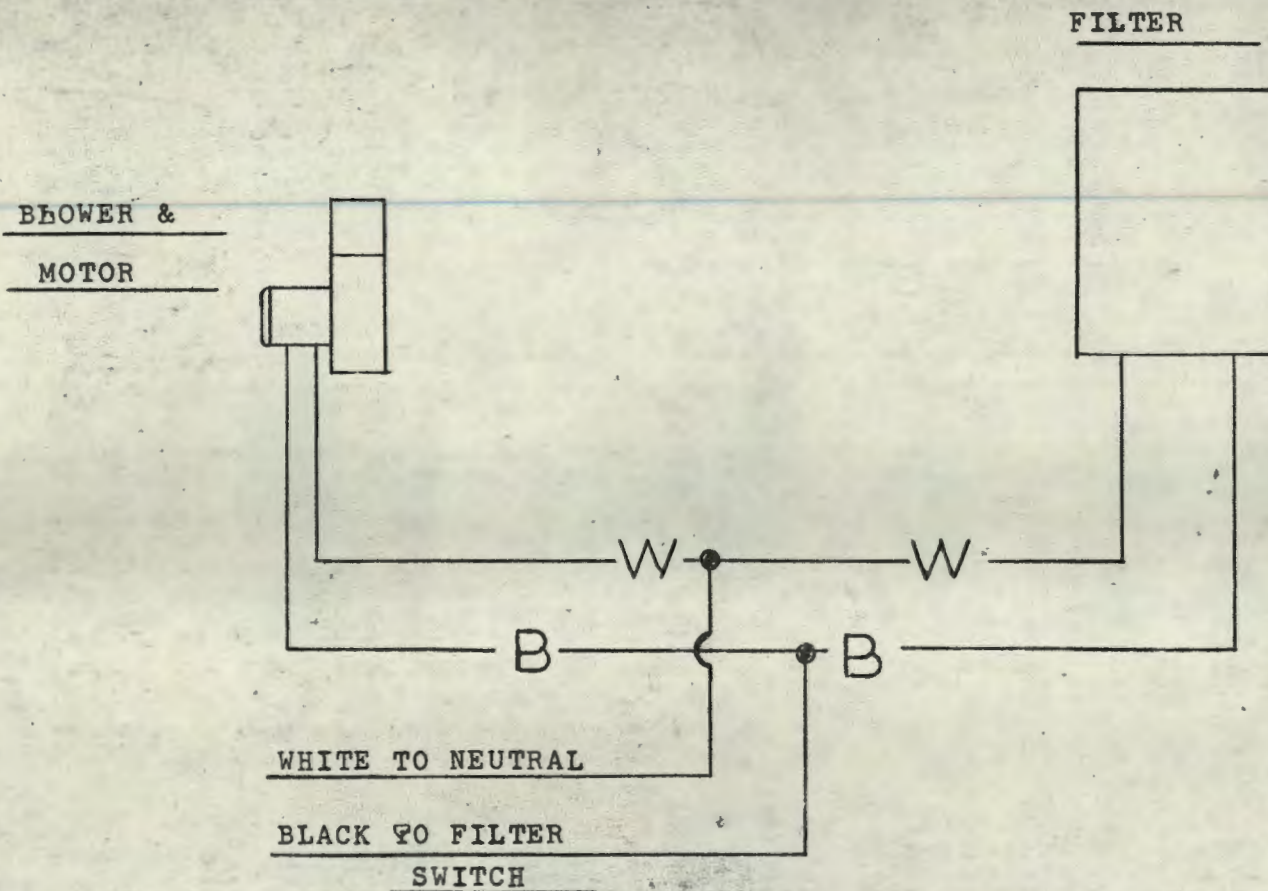


AGITATOR MOTOR FUSE REPLACEMENT
TO REMOVE BLOWN FUSE IN SWITCH BOX,
TURN CAP IN DIRECTION SHOWN ON CAP.
PULL CAP AWAY FROM SWITCH BOX. RE-
MOVE BLOWN FUSE AND REPLACE A NEW
MDL—6 FUSTRON IN RECEPTACLE
AND PLACE CAP BACK OVER THE NEW
FUSE. PRESS CAP INTO RECEPTACLE
AND TURN UNTIL IT CATCHES ON SLOTS
INSIDE RECEPTACLE. STOP TURNING
CAP AT THIS POINT AND PRESS FIRMLY
UNTIL CAP IS FLAT AGAINST RECEPT-
ACLE. TURN THE CAP OPPOSITE TO
THE WAY SHOWN BY THE ARROW ON CAP
AND RELEASE CAP ALTOGETHER.

CHANGES		PART NO.	REQ'D.	DESCRIPTION	REMARKS
BY		ENGINEERING <input type="checkbox"/>		FUSE REPLACEMENT INSTRUCTIONS	
DATE		PRODUCTION <input type="checkbox"/>			
C/O NO.		Manley, Inc.			
		1920 WYANDOTTE KANSAS CITY, MO.			
		USED ON #13 #14 #57 #67		DRAWN <i>TW</i> 4-15-65	
		#98 #104 #105 #106 #107		CHECKED	
		#110 #115 #124 #127 #128		APPR.	
		TOLERANCES		MODEL <i>VISTA Pop</i>	
		DECIMAL ± FRACTION ±		A-29	
		ANGLES ±			

FILE "A" INSTRUCTIONS

ELECTRIC FIDTER WIRING



CHANGES	BY		PART NO.	REQ'D.	DESCRIPTION	REMARKS
	DATE		ENGINEERING <input type="checkbox"/>		ELECTRIC FILTER WIRING	
			PRODUCTION <input type="checkbox"/>			
			Manley, Inc.			
C/O NO.			1920 WYANDOTTE KANSAS CITY, MO.		USED ON	DRAWN
					CHECKED	APPR.
					MODEL	
					TOLERANCES	
					DECIMAL ± FRACTION ±	A-W-1
					ANGLES ±	

FILE: "A" WIRING INSTRUCTIONS